

HOTEL
INDIGO

SEATTLE EVERETT
WATERFRONT

MEETINGS & EVENTS

GROUP CATERING HOLIDAY MENU



HOLIDAY DINNER BUFFET

PACKAGES

All dinners include Essential Bakery rolls with sweet cream butter, house-brewed Starbucks™ regular and decaffeinated coffee, hot teas, and iced tea. All prices are per person unless otherwise noted.

WRAPPED IN A BOW | \$79 PER PERSON

Package includes: Votive candle center piece

SHERRY BOURBON GLAZE HAM

HERB ROASTED CHICKEN THIGH

choose one of each

salad - starch - dessert

DECK THE HULLS | \$89 PER PERSON

Package includes: Votive candle center piece, waived \$125 bar setup fee

BONELESS PORK LOIN

apple chutney

ASIAGO AND SWISS CHARD RAVIOLI

pesto, toasted pinenuts

choose two of each

salad - starch - dessert

MISTLETOE MARINER | \$109 PER PERSON

Package includes: Holiday centerpieces, votive candles, waived \$125 bar setup fee, and the first two hours of bartender service included (a \$60/hour value). Minimum of 25 guests

HERB ROASTED TURKEY BREAST

stuffing, gravy, cranberry sauce

PUMPKIN TORTELLINI

brown butter, sage, spiced pepitas

ROASTED SALMON

blackberry compote

PRIME RIB

au jus, horseradish sauce

choose two of each

salad - starch - dessert

UPGRADE TO A CARVING STATION FOR \$250 EXTRA (2 HOURS).

Menus and prices are subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOLIDAY DINNER BUFFET

— MENU SELECTIONS —

SALADS

ARUGULA SALAD | GF, VEG

spiced apples, shaved parmesan, pomegranate, apple cider vinaigrette

BABY KALE SALAD | GF, VEG

butternut squash, candied pecans, shaved brussel sprouts, feta,
broccoli florettes, apple & shallot vinaigrette

WALDORF SALAD | GF, VEG

apples, celery, walnuts, and grapes, creamy garlic dressing

BEET SALAD | GF, VEG

creme fraiche, carrots, potatoes, gherkins

STARCH

GREEN BEAN CASSEROLE | VEG

SWEET POTATO MASH | GF, VEG

ROSEMARY ROASTED POTATOES | GF, V

BROCCOLI & CAULIFLOWER FLORETTES | GF, VEG

fresh garlic and parmesan

HERBED BUTTERNUT MAC & CHEESE | VEG

ROASTED GARLIC MASHED POTATO | GF, VEG

RICE PILAF | VEG

raisins, vermicelli, pomegranate, herbs

DESSERT

PEPPERMINT BROWNIES | VEG

candy cane dust

ASSORTED MACARONS | VEG

raspberry, chocolate, pistachio, lemon

NEW YORK CHEESECAKE | VEG


maple pecan praline

ASSORTED COOKIE PLATTER | VEG

sugar with sprinkles, peanut butter, red velvet

DF: Dairy Free | GF: Gluten Free | Veg: Vegetarian | V: Vegan

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HOLIDAY PLATED DINNER

— \$85 PER PERSON —

All dinners include freshly baked Essential Bakery rolls with sweet cream butter, along with house-brewed Starbucks™ regular and decaffeinated coffee, assorted hot teas, and iced tea. All prices are listed per person unless otherwise noted.

Plated dinners include your choice of one salad, two proteins, and one dessert.

SALADS

QUINOA SALAD | GF, V

Baby kale with quinoa, sunflower seeds, cherry tomatoes, green onion, parsley, and lemon-thyme citronette

CAESAR SALAD | VEG

romaine, shaved parmesan, lemon wedges, croutons

BUTTERNUT SQUASH SALAD | VEG

wild arugula with IPA dressing, Parmesan, roasted walnuts, and raisins

MARKET FRESH SALAD | V, DF, GF

strawberries, red onion, candied pecans, honey lavender vinaigrette

BROCCOLI SALAD | GF, VEG

red grapes, carrots, red onions, yogurt dressing

PROTEINS

8OZ FILET TENDERLOIN | GF

charred broccolini, cheesy garlic mash, madeira sauce

BUTTERNUT SQUASH RAVIOLI | VEG

sauteed onions, garlic, nutmeg, toasted walnuts

LAMB LOLICHOPS | GF

mint chimichurri, roasted cipolini onions, roasted baby potatoes

SEARED SALMON | GF

sockeye salmon, mushroom risotto, spiced pepitas, grilled asparagus

OVEN ROASTED HERBED CHICKEN BREAST | GF

Confit Yukon potato hash with cherry tomatoes, garlic, and arugula

DESSERT

FLOURLESS CHOCOLATE TORTE | GF, VEG

candied pecans, espresso sauce, chantilly whipped cream

BANANAS FOSTER BREAD PUDDING | VEG

bruleed banana, slivered almonds

WHITE CHOCOLATE MOUSSE TARTLETT | VEG

cranberry compote

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UPGRADES

HORS D'OEUVRES

per dozen

BACON WRAPPED DATES GF, DF	\$28
spicy honey glaze	
STUFFED MUSHROOMS GF, V	\$40
herbs, gluten-free bread crumbs	
VEGETABLE SAMOSAS V	\$30
mint cilantro chutney	
GRILLED VEGETABLE CUPS V	\$28
beet hummus, pita chip strips	
SPICED APPLE & POMEGRANATE CROSTINI	\$46
whipped feta VEG	
SPANAKOPITA VEG	\$30
mint and feta	
CHICKEN SKEWERS	\$54
peanut sauce	
BEEF SKEWERS	\$60
plum ginger sauce	
PEKING DUCK SPRING ROLLS	\$65
sweet chili sauce	
TEQUILA LIME SHRIMP CUPS	\$58
cilantro	
BRAISED SHORT RIB TARTS	\$70
port salute and horseradish mousseline	
CRAB RANGOONS	\$28
soy chive cream	
BUTTERNUT SQUASH ARANCINI VEG	\$60
romesco sauce	

PLATTERS & PRESENTATIONS

Each platter serves 35 guests.

SEAFOOD DISPLAY | \$415

sashimi-style ahi tuna, smoked salmon, snow crab legs & claws, poached prawns with pickled daikon, sashimi sauce, lemon, cocktail sauce, spicy mustard, tartar | GF

VEGETABLE CRUDITÉS DISPLAY | \$280

organic fresh vegetables, assorted remoulades | GF, VEG

SMOKED SALMON DISPLAY | \$200

house-smoked sockeye filets with assorted toppings: fried capers, pickled onions, orange marmalade, crackers, gherkins, whipped cream cheese, tomatoes, lemon | GF

ARTISAN CHEESE & LOCAL CHARCUTERIE | \$400

artisanal selected cheeses & locally sourced cured meats with fruit preserves, fresh fruit, nuts, & Italian-style bread

CARVING STATIONS TWO-HOUR SERVICE \$150

Serves up to 40 guests; fee covers service only, protein priced separately.

One protein per station

PRIME RIB ROAST | \$600

au jus, horseradish sauce (8oz per person) | GF

HERB ROASTED HERITAGE TURKEY | \$280

house-made turkey gravy (8oz per person)

CEDAR PLANK ROASTED SALMON | \$360

house-made beurre blanc (6oz per person) | GF

GLAZED HAM | \$320

sherry bourbon glaze (8oz per person) | GF

DESSERT

per dozen

PEPPERMINT BROWNIES | \$39

candy cane dust | VEG

ASSORTED MACARONS | \$60

raspberry, chocolate, pistachio, lemon | VEG

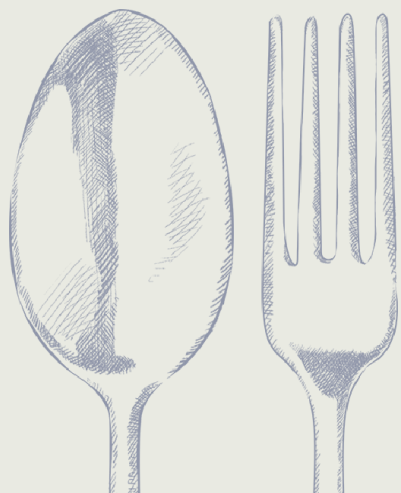
NEW YORK CHEESECAKE | \$80

maple pecan praline | VEG

ASSORTED COOKIE PLATTER | \$36

sugar with sprinkles, peanut butter, red velvet | VEG

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LUNCH & DINNER

PACKAGES

All dinners include Essential Bakery rolls with sweet cream butter, house-brewed Starbucks™ regular and decaffeinated coffee, hot teas, and iced tea. Lunch service begins at 11 AM, dinner begins at 4 PM. All prices are per person unless otherwise noted.

BUFFETS

LOPEZ ISLAND

LUNCH \$38 | DINNER \$42

one each of

soup or salad - starch

vegetable - entrée

SAN JUAN ISLAND

LUNCH \$42 | DINNER \$48

two each of

soups and/or salads - starches

vegetables - entrées

choice of one

dessert

ORCAS ISLAND

LUNCH \$48 | DINNER \$55

two each of

soups and/or salads - starches

vegetables - dessert

choice of three

entrées

PLATED

LUNCH \$38 | DINNER \$48

one each of

soup or salad - starch

vegetable - entrée

dessert

LUNCH \$45 | DINNER \$55

choice of two

entrées

(duet plates unavailable)

one each of

soup or salad - starch

vegetable - dessert

LUNCH \$52 | DINNER \$62

choice of three

entrées

(trio plates unavailable)

one each of

soup or salad - starch

vegetable - dessert

